

AMENDMENTS TO THE CLAIMS

Please amend the claims as follows:

1. (Currently Amended) A protein having a transglutaminase activity, ~~which~~
~~comprises a sequence ranging from~~ wherein the amino acid sequence of the protein comprises
the serine residue at the second position to the proline residue at the 331st position in an of
the amino acid sequence represented by of SEQ ID No. 1, wherein the N-terminal amino acid
of the protein ~~corresponds to~~ is the serine residue at the second position of SEQ ID No. 1.

2. (Currently Amended) The protein of claim 1 ~~which consists of an,~~ wherein the
amino acid sequence ~~of from~~ of the protein consists of the serine residue at the second
position to proline residue at the 331st position ~~in an~~ of the amino acid sequence of SEQ ID
No. 1.

3. – 25. (Canceled)

26. (New) The protein of claim 1, wherein said protein is isolated from a bacterial
culture.

27. (New) A method of catalyzing acyl transfer of a γ -carboxyamido group in a
peptide chain of a protein having at least one glutamine residue comprising contacting said
protein having at least one glutamine residue with the protein of claim 1.

28. (New) A method of producing gelled food comprising mixing the protein of claim
1 with the ingredients of said gelled food.

29. (New) The method of claim 28, wherein said gelled food is a jelly, a yogurt, a
cheese.

30. (New) A method of producing gelled cosmetic comprising mixing the protein of
claim 1 with the ingredients of said gelled cosmetic.

31. (New) The protein of claim 2, wherein said protein is isolated from a bacterial culture.

32. (New) A method of catalyzing acyl transfer of a γ -carboxyamido group in a peptide chain of a protein having at least one glutamine residue comprising contacting said protein having at least one glutamine residue with the protein of claim 2.

33. (New) A method of producing gelled food comprising mixing the protein of claim 2 with the ingredients of said gelled food.

34. (New) The method of claim 33, wherein said gelled food is a jelly, a yogurt, a cheese.

35. (New) A method of producing gelled cosmetic comprising mixing the protein of claim 2 with the ingredients of said gelled cosmetic.

SUPPORT FOR THE AMENDMENTS

Claims 3-25 were previously canceled.

Claims 1 and 2 have been amended.

Claims 26-35 have been added.

The amendment of Claims 1 and 2 is supported by the corresponding original claims.

New Claims 26 and 31 are supported by the present specification at page 10, lines 8-12 and page 12, line 18 to page 14, line 1. New Claims 27 and 32 are supported by the present specification at page 1, lines 12-16. New Claims 28-30 and 33-35 are supported by the present specification at page 1, lines 17-24.

No new matter has been entered by the present amendment.